



**CLOS CACHET**  
the finest French wines

# DOMAINE TESSIER

## Meursault 1er cru 'Les Genevrières'

### 2018

01

**Provenance:**  
Meursault, Burgundy

02

**Grape Variety:**  
100% Chardonnay

03

**Pairing:**  
Seafood, lobster, foie gras,  
white meat and cheeses

04

**Serving:**  
Temperature: 12°C



**Grassl**  
Liberté Glass



#### **Vineyard Cultivation:**

Domaine Tessier is making refined and complex Chardonnays from the village's best located vineyards. The Meursault 1er Cru "Les Genevrières" is one of the best 1er Crus in Meursault. At Domaine Tessier, Catherine and Arnaud grow their vineyards organically. They ensure their vines are growing concentrated, ripe and healthy grapes. They employ only light ploughings, leave long branches on the vines and optimize the airflow through the canopy by removing leaves prior to harvest.



#### **Vinification:**

After the hand harvest, grapes are pressed in a gentle pneumatic press. The juice is pumped into stainless steel vats and undergoes alcoholic fermentation. The process is as natural as possible and without introduction of external yeasts. The maturation is done in French oak barrels for twelve months – with only a few new oak barrels introduced – to preserve the beautiful fresh flavour of the wine and bring extra weight and complexity.



#### **Tasting Notes:**

Notes of green orchard fruit, dried white flowers and light reduction are followed by a medium to full-bodied and elegantly textural palate that is more tensile and linear after the broader, richer Charmes. 92-94pts - William Kelley, WA. 2017 review.



#### **Soil Type:**

Clay Limestone



#### **Method:**

Organic

